

SHARING MENU

Serving you for Breakfast, Lunch and Dinner

ON ARRIVAL

Housemade focaccia bread & mixed olives

ENTRÉE

Snapper ceviche, coconut cream, fried chilli, kaffir lime oil, perilla *(GF/DF)*

Feuillette with wood mushrooms, raclette, tarragon, hazelnuts *(V)*

Burrata, fig, honey, pistachios, toast *(V/GF on request)*

MAIN

Potato gnocchi with mushroom, whipped goats curd,
thyme, black truffle, manchego *(V)*

SA Vongole & Speck, spinach, creme fraiche,
shallots, garlic, herb bread *(GF on request)*

Lamb rump, glazed onions, lettuce, peas, olive,
croutons, stracciatella, salsa verde *(GF on request)*

SIDES

Roasted potatoes, duck fat, thyme *(GF/DF)*

Roast brussels sprouts, manchego, sherry vinaigrette *(V/GF)*

Avocado salad, cucumber, baby cos, chardonnay dressing *(V/GF/DF)*

DESSERT

Selection of Chef's desserts

80.0 per person



Please note a 1.5% surcharge applies to credit card payments. A 10% service fee will apply to groups of 10 or more. Not all ingredients are listed on the menu. Please make your server aware of any dietary requirements before ordering.